

Pre Theatre Menu £13.50 for 2 courses

STARTERS

Bruschetta Romana (V)

Toasted Italian bread topped with a marinade of chopped vine tomatoes, Garlic, basil, extra virgin olive oil & finely chopped red onions.

Arancini

Golden fried balls of rice in breadcrumbs, filled with mozzarella, basil & peas.

Zuppa di Cozze

Mussels sautéed in extra virgin olive oil, onions, fresh herbs and finished in either: (1) Creamy white wine sauce with garlic and lemon juice or (2) blended tomato, garlic, crushed dried chillies and mixed Italian herbs. Served with Italian bread.

Chunky Minestrone (V) Or soup of the day

Served with a slice of thick Italian bread & butter.

Funghi Farciti

Mushrooms stuffed with cheese, ham, onions and herbs, dressed in breadcrumbs, deep fried & served with garlic mayonnaise.

Gamberoni Piccanti £1.95 EX

King prawns cooked in extra virgin olive oil, white wine, crushed garlic, fresh herbs and chilli. Served with a slice of garlic bread.

Pate Della Casa

Made with chicken & duck liver, onions, garlic, fresh herbs & sherry then blended with cream. Garnished with warm toast & crispy salad.

Polpettine Della Mamma

Small tender spicy beef meatballs cooked in a sauce of garlic, onion, tomato, chilli & fresh herbs. Served with a slice of garlic bread.

Crostino alla crema di funghi

Toasted Italian bread topped with cream of mushroom

Food Allergies & Intolerances - Before ordering please inform our Restaurant Manager about your requirements

Mains

Home made Lasagna al forno

Baked to perfection

Spaghetti with Bolognese/Carbonara

Choose Spaghetti with your choice of sauce.

Vitello al limone (£2.95 supplement)

Medallions of veal lightly floured, pan fried on olive oil and flamed with a white, lemon juice, a touch of butter & sprinkled with fresh parsley, served with fresh lemon slices, baby potatoes and vegetables.

Pollo alla Saltimbocca

Chicken Breast lightly floured, pan fried in olive oil and flamed with white wine sauce, a touch of butter and sage, finished with Parma ham in top. Served with baby potatoes and vegetables.

Spigola alla Griglia (Fillet of Sea bass)

Pan seared fillet of sea bass served on a bed of mixed salad leaves topped with lemon, white wine & parsley sauce served with baby new potatoes.

Pasta Boscaiola (V)

Penne pasta served in a creamy sauce with wild mushroom, onions, garlic, mixed peppers, petit pois and fresh herbs.

Spaghetti ai Frutti di mare (2.95 supplement)

Spaghetti tossed with a selection of seafood, squid, king prawns and mussels blended with white wine, chilli, tomatoes, garlic and fresh herbs.

Risotto Porcini (V)

Arborio rice cooked with mixed porcini mushrooms, a touch of cream & parmesan. (Add Chicken 1.95ex)

Salmone dello Chef

Quality fillet-cut of fresh Scottish Salmon pan-sauteed in white wine and lemon juice. Served with mix salad and baby potatoes.

Beef Chianti

Sliced of roasted topside of Aberdeen Angus beef served with a red Chianti wine, onions, wild mushrooms and rosemary gravy with baby potatoes and vegetables.

Sirloin Steak £5.95ex/Fillet steak £9.95ex

Served with salad and crispy fries.

Dessert

3rd course only £3.50

Chocolate fudge cake

Tiramisu

Mixed Ice cream

Apple Pie

Stawberry Mess